

# Chinook

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	3.5 kg (58.3%)	80 %	4
Grain	Żytni	2.5 kg (41.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	10 min	8.8 %
Boil	Chinook	20 g	45 min	8.8 %
Aroma (end of boil)	Chinook	40 g	60 min	8.8 %
Dry Hop	Hallertau Blanc	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11 g	---